

# **Historic, Archive Document**

Do not assume content reflects current  
scientific knowledge, policies, or practices.



WAR FOOD ADMINISTRATION  
Office of Distribution  
Washington 25, D. C.

Revised July 1944

A LIST OF PUBLICATIONS RELATING TO FOOD

A selection of U. S. Department of Agriculture publications covering food buying, canning, drying, storage, preparation, home gardens, and related topics, designed to aid homemakers in meeting wartime problems of feeding their families nutritious meals at low cost, and without waste.

Select and order the publications you want. They are available without charge.

How to order publications:

Order by number and by title.

Write each publication number in numerical order.

Place all F numbers in one group, L numbers in another group, AWI numbers in another group, etc.

Print name and address to which the publications are to be sent.

Mail to: Office of Information,

U. S. Department of Agriculture,  
Washington 25, D. C.

—oOo—

Nutrition and Cooking

AWI-1	Food for Growth
AWI-2	Vitamins from Farm to You
AWI-13	99 Ways to Share the Meat
AWI-16	Cheese in Your Meals
AWI-25	Hunger Quits School
AWI-34	Fats in Wartime Meals
AWI-39	Root Vegetables in Wartime Meals
AWI-47	Dried Beans and Peas in Wartime Meals
AWI-54	Green Vegetables in Wartime Meals
AWI-73	Cooking with Soya Flour and Grits
AWI-78	Family Food Plans for Good Nutrition
AWI-85	Potatoes in Popular Ways
AWI-89	Egg Dishes for Any Meal
NFC-4	National Wartime Nutrition Guide
NFC-5	The Food We Live By
NFC-9	Lunch at School
NFC-12	Cut Food Waste
L-34	Trichinosis: A disease caused by eating raw pork
L-74	Boning Lamb Cuts
L-112	Cooking American Varieties of Rice
L-113	Honey and Some of its Uses
L-177	The Pasteurization of Milk

(over)

## Nutrition and Cooking - continued -

L-204	Fats and Oils for Cooking and Table Use
L-213	Sour Cream: How to Prepare and Use it at Home
FB-876	Making Butter on the Farm
FB-1674	Food for Children
FB-1705	Milk for the Family
FB-1775	Homemade Bread, Cake and Pastry
FB-1888	Poultry Cooking
FB-1908	Meat for Thrifty Meals

## Buying Guides

MP-167	A Fruit and Vegetable Buying Guide for Consumers
MP-392	Buying Beef by Grade
MP-460	The ABC of Canned Fruit and Vegetable Labeling
L-122	U. S. Graded and Stamped Meat

## Home Gardens

AWI-30	Victory Garden Leader's Handbook
AWI-95	Victory Garden Insect Guide
MP-483	Victory Gardens
MP-525	A Victory Gardener's Handbook on Insects and Diseases
MP-538	Growing Vegetables in Town and City
FB-1390	Vegetable Seeds for the Home and Market Garden
FB-1673	The Farm Garden
FB-1743	Hotbeds and Cold Frames
FB-1862	Vegetable Seed Treatments
L-2	Cutworms in the Gardens
L-203	Disease-resistant Varieties of Vegetables for the Home Garden
L-220	Storage of Vegetable Seeds

## Canning, Drying, and Storing

AWI-32	Protect Home Cured Meat from Insects
AWI-59	Oven Drying—One Way to Save Victory Garden Surplus
AWI-64	Why Feed the Insects?
AWI-70	Kitchen Intruders—Why Tolerate Them?
AWI-75	Freezing Meat and Poultry Products for Home Use
AWI-93	Home Canning of Fruits and Vegetables in Wartime
AWI-100	How to Prepare Vegetables and Fruits for Freezing
AWI-103	Pickle and Relish Recipes
FB-1186	Pork on the farm: Killing, Curing and Canning
FB-1415	Beef on the Farm: Slaughtering, Cutting, Curing
FB-1438	Making Fermented Pickles
FB-1454	Home Utilization of Muscadine Grapes
FB-1796	Handling and Preparing the Kieffer Pear as Food
FB-1800	Home-made Jellies, Jams and Preserves
FB-1807	Lamb and Mutton on the Farm
FB-1932	Preservation of Vegetables by Salting and Brining
FB-1939	Home Storage of Fruits and Vegetables